

CopyCat Chili's Cajun Chicken Pasta

Ingredients

16 ounces penne pasta
2 boneless, skinless chicken breasts
4 teaspoons cajun seasoning
1 Tablespoon flour
4 Tablespoons butter divided
3 cups half and half
 $\frac{1}{2}$ teaspoon lemon pepper seasoning
1 teaspoon salt
1 teaspoon pepper
 $\frac{1}{4}$ teaspoon garlic powder
2 tomatoes diced
 $\frac{1}{2}$ cup shredded Parmesan cheese

Directions

Cook penne pasta according to directions on the box. Drain pasta and set aside.

Place chicken breasts in a resealable plastic bag and sprinkle in cajun seasoning. Reseal bag and shake thoroughly until chicken is evenly coated.

In a large skillet, saute chicken breasts over medium heat in 2 Tablespoons of butter, turning occasionally until cooked through.

While the chicken is cooking, in another skillet whisk together 1 tablespoon of flour with 2 tablespoons of butter over medium heat to create a roux.

After the butter and flour have mixed together, combine the half and half, lemon pepper, salt, pepper, and garlic powder

and continue cooking it over medium heat, stirring it occasionally.

Remove from heat when cream mixture starts to bubble.

Pour cream sauce over cooked noodles. Slice chicken breasts into strips.

Serve pasta on serving plates.

Top with chicken breast strips, and sprinkle on diced tomatoes and Parmesan cheese.